



# Food Establishment Inspection Report



**Houston Department of Health and Human Services**  
**Environmental Health Division / Consumer Health Services**  
**Phone: 832.393.5100 Fax:832.393.5208**  
**www.houstontx.gov**

Establishment **PEI WEI FRESH KITCHEN (TOTAL FACILITY)**

Acct # **225158**

Address **1005 WAUGH DR**

Zip **77019**

Owner **PEI WEI ASIAN DINER, INC.**

Type Insp **Routine Inspection (001)**

Date  
**03/09/2016**

Arrival  
**02:00 PM**

Departure  
**02:45 PM**

Telephone  
**(713) 353-7366**

District  
**402**

Score

Permit Expiration  
**08/09/2016**

Permit Type  
**F,G**

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked chicken / Walk-In Cooler	41.70 ° F	steak / Walk-In Cooler	41.00 ° F	Tuna / Walk-In Cooler	42.80 ° F
ground chicken / reach-in cooler	43.30 ° F	Mix chicken mix / reach-in cooler	43.50 ° F	egg-noodle / reach-in cooler	43.30 ° F
diced tomatoes / Cold-Hold Unit	40.00 ° F	Tuna / Cold-Hold Unit	40.00 ° F	shrimp / Cold-Hold Unit	33.00 ° F
Crispy chicken / Cold-Hold Unit	42.80 ° F	Brown rice / Hot-Hold Unit	148.00 ° F	Soup / Hot-Hold Unit	171.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Previous inspection report not posted on inside wall of establishment. Correct at the next inspection report, received. New Violation.	03/09/2016
20-21.1(a)	Food (ice) not safe for human consumption . Condemned approximately 100lbs of ice, contaminated by slime. Repeat Violation.	03/09/2016
20-21.8(f)	Observed food employee(dishwasher) with complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils. Correct immediately. All employees must wear hair restraint, at all times, while handling foods/utensils. New Violation.	03/09/2016
20-21.10(a)	Observed cutting or piercing parts of can opener not kept sharp. Replace... New Violation.	03/09/2016
20-21.15(f)	Ice not protected by making (machine) for ice to be (operated / maintained) to prevent contamination of the ice. Observed yellow slime/black residue in the chute and under the ice-maker. Discarded all ice on site. Clean and sanitize the chute, under, and all corners of the ice-machine. Repeat Violation.	03/09/2016
20-21.20(a)(3)	Observed not keeping covered outside (garbage / receptacles / waste handling units for refuse) when not in actual use. Keep outside garbage container covered, when not being use. New Violation.	03/09/2016

## COMMENTS

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds)condemned: ice; approximately 100

Total weight (in pounds) condemned: 100

Reason for condemnation: contaminated by slime

Date and Time of condemnation: 03/09/16; 02:20PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (burned ice with water)

Voluntarily destroyed by: (Diego Acevedo)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 03/09/2016